

THE BELVEDERE INN & RESTAURANT

SPECIAL EVENT MENUS

CHEF/CO-OWNER SHAUN GLYNN PROUDLY PRESENTS THE BELVEDERE INN & RESTAURANT'S SPECIAL EVENT MENUS! BORN IN GALWAY, IRELAND, CHEF GLYNN HAS BLENDED HIS 20 YEARS OF CULINARY EXPERIENCE OF FINE DINING & LARGE CATERED GALA EVENTS TO OFFER AN ARRAY OF ECLECTIC MENUS. CREATIVE & EXOTIC, HIS OFFERINGS ASSERT GOURMET ELEGANCE WITH AN INTERNATIONAL FLAIR. DELIGHTFULLY TASTEFUL & EYE APPEALING, SHAUN'S MENUS INCLUDE:

- *HORS D'OEUVRES MENU (BUFFET & PASSED)*
- *ENTRÉE MENU*
- *PETIT FOURS MENU*
- *LATE EVENING MUNCHIES MENU*
- *LUNCH ON THE GO*

THE BELVEDERE INVITES YOU TO MAKE YOUR FOOD CHOICES. WE ASK THAT YOUR SELECTIONS ARE GIVEN TO US 30 DAYS PRIOR TO YOUR EVENT, AT WHICH TIME YOUR FINAL GUEST COUNT IS ALSO REQUIRED. IF MULTIPLE ENTREES ARE SELECTED AND/OR A VEGETARIAN ADDITION IS REQUESTED, THE COUNT OF EACH PLATE WILL BE REQUIRED, ALSO. ITEMS ARE SUBJECT TO AVAILABILITY. DEPENDING ON SEASON, SLIGHT MODIFICATIONS TO MENU ARE SOMETIMES REQUIRED. PRICES SUBJECT TO CHANGE.

EVENT NAME _____
EVENT DATE _____
TODAY'S DATE _____

NOTES:

THE BELVEDERE INN & RESTAURANT
SPECIAL EVENT HORS D'OEUVRES MENU (PASSED)

PASSED HORS D'OEUVRES

OUR INTERNATIONAL SELECTION OF INDIVIDUAL HORS D'OEUVRES ARE PRESENTED ON SILVER TRAYS, ADORNED BY FRESH FLOWERS & PASSED BY UNIFORMED SERVERS. *PRICED PER PIECE. PLEASE NOTE NUMBER OF PIECES BY SELECTION BOX. WE RECOMMEND A TOTAL OF 6 PIECES PER PERSON OR 4 PIECES WITH BUFFET HORS D'OEUVRES.*

COLD

BOCCONCINI 2.00

PROSCIUTTO WRAPPED FRESH BABY MOZZARELLA BALLS, MARINATED IN BASIL, RED PEPPER FLAKES & VIRGIN OLIVE OIL

LATKI 2.25

POTATO PANCAKES WITH CAVIAR, SOUR CREAM, LEMON ZEST & CHIVES

PALMIERS 2.25

SMOKED SALMON & DILL PALMIERS CENTERED WITH A GHERKIN, SERVED ON A RYE BREAD ROUND

PÂTÉ 1.75

CHICKEN LIVER PATE ON MELBA TOAST WITH ARUGULA & RED CURRENT SAUCE

SHRIMP COCKTAIL 3.00

POACHED CHILLED JUMBO FANTAIL SHRIMP SERVED WITH A ZESTY GARDEN COCKTAIL SAUCE OR REMOULADE SAUCE

SMOKED SALMON CANAPÉS 2.25

TRIANGLES OF DARK RYE SPREAD WITH DILL CREAM CHEESE TOPPED WITH SMOKED SALMON, SHAVED BERMUDA ONION, CAPERS, LEMON & CRACKED BLACK PEPPER

WRAPPED SHRIMP 3.25

JUMBO FANTAIL SHRIMP WRAPPED IN PEAPODS, IN AN ASIAN MARINATE WITH BLACK SESAME SEEDS

WARM

BEIGNETS 1.75

CURRIED CARROT & ZUCCHINI FRITTER WITH MANGO CHUTNEY DIP

CRAB CAKES 3.00

MINI BLUE CRAB CAKES, PAN SEARED & SERVED WITH REMOULADE SAUCE

LAMB CUTLETS 3.25

INDIVIDUAL NEW ZEALAND & BABY LAMB CUTLETS COOKED MEDIUM WITH A PLUM DIPPING SAUCE

QUESADILLAS 1.75

FLOUR TORTILLAS FILLED WITH CARAMELIZED ONION, JACK CHEESE & TOPPED WITH A DOLLOP OF SOUR CREAM & CHIPOLTLE SAUCE

QUICHE 1.75

SWEET ONION, SPINACH & SWISS CHESSE TART

RAMAKI 1.75

WATER CHESTNUTS WRAPPED IN BACON GLAZED WITH BROWN SUGAR & SOY SAUCE

RANGOONS 2.25

CRABMEAT & CREAM CHEESE FILLED WONTON SKINS, FRIED & SERVED WITH APRICOT GINGER DIPPING SAUCE

SATAY 2.00

CHOSE FROM CHICKEN OR BEEF, WITH THAI PEANUT SAUCE

SHRIMP POLYNESIAN 3.25

FRIED COCONUT COATED JUMBO SHRIMP WITH CHUTNEY DIP

SPANIKOPITA 2.00

PHYLLO TRIANGLES FILLED WITH SPINACH & GREEK FETA BÉARNAISE DIPPING SAUCE

TEX MEX RED POTATOES 2.00

BABY RED POTATOES HOLLOWED OUT, ROASTED & FILLED WITH SPICY CHILI & CHEESE

WONTONS 2.25

VEGETARIAN CRISP PACKETS FILLED WITH POTATOES, PEAS & PERFUMED WITH MIDDLE EASTERN EXOTIC SPICES SERVED WITH A FRESH CILANTRO CHUTNEY

THE BELVEDERE INN & RESTAURANT
SPECIAL EVENT HORS D'OEUVRES MENU (BUFFET)

BUFFET HORS D'OEUVRES

BUFFET HORS D'OEUVRES ARE DISPLAYED IN BASKETS & TRAYS ON A BUFFET TABLE DRAPED IN LINEN & DECORATED WITH WHOLE FRUITS & VEGETABLES. *PRICED PER PERSON. MUST BE ORDERED FOR FULL GUEST COUNT.*

____ CRUDITE BUFFET 3.75

WICKER BASKETS DISPLAYING ARRANGEMENTS OF WHOLE & CUT SEASONAL VEGETABLES. THIS SELECTION OF RAW & BLANCHED VEGETABLES COMES WITH YOUR CHOICE OF TWO DIPS (SWEET ONION & SPINACH, CURRIED CHUTNEY, SOUR CREAM & DILL OR HONEY MUSTARD WITH TARRAGON). *PLEASE CIRCLE TWO DIP CHOICES.*

____ FRUIT & CHEESE BUFFET 4.75

A TIERED ASSORTMENT OF IMPORTED & DOMESTIC CHEESES WITH SEASONAL FRUIT. ASSORTED CHEESE CRACKERS & FRENCH BREAD BASKET ACCOMPANY THIS DECORATIVE DISPLAY.

____ ITALIAN ANTI PASTI BUFFET 6.25

PLATTERS OF IMPORTED ITALIAN MEATS & CHEESES SUCH AS SALAMI, PROSCIUTTO & AGED PROVOLONE ACCOMPANIED BY FRESH MOZZARELLA, PLUM TOMATO, FRESH BASIL & LEMON OIL. MARINATED MUSHROOMS & RED ONION, ROASTED PEPPERS, ARTICHOKE HEARTS IN BALSAMIC VINAIGRETTE, ASSORTED GOURMET OLIVES & GHERKINS. BASKETS OF FRESH SOURDOUGH BREAD, MELBA TOAST & CRACKERS.

____ SMOKED FISH BUFFET 9.25

SLICED SMOKED SALMON & SMOKED TROUT SPREAD, ACCOMPANIED BY CHOPPED HARD BOILED EGG, TOMATOES, LEMON CHIVE CREAM CHEESE, SHAVED BERMUDA ONIONS, MUSTARD, CAPERS & SLICED CUCUMBER. INCLUDES BASKET OF MINI BAGELS, RUSSIAN BLACK RYE & TOASTED BREAD ROUNDS.

____ SHELLFISH BUFFET 12.50

RAW OYSTERS IN THE HALF SHELL, OYSTERS ROCKERFELLER, CHILLED JUMBO FANTAIL SHRIMP, CRACKED FLORIDA STONE CRAB CLAWS. COCKTAIL SAUCE, TABASCO, HORSERADISH, LEMON & SALTINE CRACKERS.

____ BAKED BRIE EN CROUTE 85.00 PER WHEEL (SERVES APPROXIMATELY 50)

ADD A BAKED BRIE EN CROUTE TO ENHANCE ANY OF THE ABOVE BUFFET. EACH BRIE IS TOPPED WITH SHERRIED APRICOTS & WALNUTS THEN WRAPPED IN PUFF PASTRY. SERVE WITH ASSORTED CRACKERS.

THE BELVEDERE INN & RESTAURANT
SPECIAL EVENT ENTRÉE MENU

ENTREES

ALL ENTREES ARE SERVED WITH OUR CLASSIC CAESAR SALAD, FRESH SOURDOUGH BREAD & BUTTER. IN ADDITION, COFFEE SERVICE IS INCLUDED. YOU MAY CHOOSE **UP TO TWO ENTRÉE SELECTIONS** FOR YOUR EVENT (EXACT COUNT OF EACH ENTRÉE, INCLUDING VEGETARIAN, IS REQUIRED 30 DAYS PRIOR TO EVENT DATE). CUSTOM COMBO PLATE IS TO BE FOR FULL GUEST COUNT. CHEF'S VEGETARIAN SELECTION IS AVAILABLE FOR ALL MENUS.

35 PP

FILET MIGNON

COOKED MEDIUM RARE, TOPPED WITH A ROASTED MUSHROOM CAP & RED WINE DEMI GLACE. SERVED WITH HORSERADISH WHIPPED POTATOES & FRESH SEASONAL VEGETABLE.

GRILLED CHICKEN BREAST

MARINATED IN CITRUS & HERBS. ACCOMPANIED WITH A ROASTED CORN & RED PEPPER SALSA. SERVED WITH OVEN ROASTED RED BLISS POTATOES & FRESH SEASONAL VEGETABLE.

FILET OF NORWEGIAN SALMON

COATED WITH A PECAN CRUST, BAKED & DRIZZLED WITH A HONEY MUSTARD DRESSING. SERVED WITH RICE PILAF & FRESH SEASONAL VEGETABLE.

40 PP

CUSTOM COMBO PLATE (FROM THE ABOVE)

CHOOSE **TWO** PROTEIN & **ONE** STARCH. ALL COMBO PLATES SERVED WITH THE APPROPRIATE CONDIMENTS, SAUCES & FRESH SEASONAL VEGETABLE. (NOTE: *BEEF, CHICKEN & SALMON ARE HALF OF REGULAR PORTION FOR COMBO PLATE.*)

CHOOSE TWO PROTEIN

- FILET MIGNON
 GRILLED CHICKEN BREAST
 FILET OF NORWEGIAN SALMON

CHOOSE ONE STARCH

- HORSERADISH WHIPPED POTATOES
 ROASTED RED BLISS POTATOES
 RICE PILAF

45 PP

SURF & TURF

PETITE FILET STEAK WITH A PEPPERED BRANDY SAUCE & TWO JUMBO SHRIMP STUFFED WITH SEAFOOD. SERVED WITH HORSERADISH WHIPPED POTATOES & FRESH SEASONAL VEGETABLE.

GRILLED VEAL CHOP

TWELVE ONCE CHOP, COOKED MEDIUM & SET ON A MEDITERRANEAN RAGU OF MUSHROOMS, FRENCH LENTILS, GOLDEN RAISINS & SPINACH. SERVED WITH OVEN ROASTED RED BLISS POTATOES & FRESH SEASONAL VEGETABLE.

CHICKEN CORDON BLEU

ESCALOPS OF CHICKEN BREAST LAYERED WITH PROSCIUTTO & GRUYERE CHEESE. BREADED & SAUTÉED. SERVED WITH MADEIRA WINE SAUCE, RICE PILAF & FRESH SEASONAL VEGETABLE.

OPTIONAL COURSE

SEAFOOD RISOTTO 7 PP

SERVED AS A FIRST COURSE BEFORE SALAD. MADE THE TRADITIONAL WAY FROM ARBORIO RICE, MUSSELS, BAY SCALLOPS, SAFFRON & ASPARAGUS. AVAILABLE WITH EITHER MENU.

THE BELVEDERE INN & RESTAURANT
SPECIAL EVENT PETITE FOURS MENU

PETIT FOURS

PETITE FOURS ARE PRESENTED ON SILVER & CRYSTAL TRAYS & PRESENTED ON COFFEE STATION TABLE.

\$24 PER DOZEN (*FULL DOZEN ORDERS ONLY. PLEASE NOTE NUMBER OF DOZEN BY SELECTION.*)

_____ PETITE CHOCOLATE CHEESE CAKES DRIZZLED WITH WHITE CHOCOLATE GANACHE

_____ MINI FILLED ÉCLAIRS GLAZED WITH VALRHONA CHOCOLATE

_____ LEMON SQUARES WITH PECAN CRUST

_____ WHITE & DARK CHOCOLATE DIPPED TUXEDOES STRAWBERRIES

_____ ASSORTED FRUIT TARTLETS WITH PASTRY CREAM

_____ WALNUT TOFFEE BROWNIES

_____ CHOCOLATE DRIZZLED APRICOT MERINGUES

NOTE: YOU ARE INVITED TO MAKE YOUR OWN ARRANGEMENTS FOR CAKES. THE BELVEDERE WILL ASSESS A \$2 PP DESSERT COURTESY FEE. IF THE BELVEDERE IS REQUIRED TO STORE OR SET UP OUTSIDE VENDOR CAKES, THERE IS A \$50 CHARGE. ALL OTHER DESSERTS MUST BE ARRANGED THROUGH THE BELVEDERE, PLEASE.

THE BELVEDERE INN & RESTAURANT
SPECIAL EVENT LATE EVENING MUNCHIES MENU

SHOULD YOU WISH TO CONTINUE YOUR RECEPTION INTO THE EVENING FOLLOWING DINNER SERVICE, THE BELOW SANDWICH OPTIONS ARE AVAILABLE, PRICED PER DOZEN, FULL DOZEN ORDERS ONLY. *ROOM/GROUND RENTAL FEES WILL APPLY AFTER 11 P.M.*

___ ITALIAN SAUSAGE ROLLS 19.50
HOMEMADE ITALIAN SAUSAGE WRAPPED IN PASTRY & SERVED WITH MUSTARD

___ QUICHE LORRAINE 19.50
SQUARES OF HAM & LEEK QUICHE WITH A SAVORY PASTRY CRUST

___ HAM BISCUIT 29.50
CHEDDAR CHEESE BISQUITS WITH SMOKED HAM & HONEY MUSTARD SAUCE

___ MONTE CRISTO'S 29.50
FRENCH TOAST BAGUETTE SANDWICH WITH HAM & GRUYERE CHEESE

___ MINI REUBEN'S 29.50
TRADITIONAL GRILLED REUBEN SANDWICH WITH CORNED BEEF, SWISS CHEESE, SAUERKRAUT & THOUSAND ISLAND DRESSING

___ GRILLED VEGETABLE POCKET 29.50
PITA POCKET TRIANGLE WITH HUMMUS & ASSORTED GRILLED VEGETABLES DRIZZLED WITH BALSAMIC VINAIGRETTE

___ STEAK SANDWICH 39.50
PARMESAN CHEESE PUFFS WITH SLICED MEDIUM RARE TENDERLOIN OF BEEF, CARAMELIZED ONION & HORSERADISH CREAM

THE BELVEDERE INN & RESTAURANT
SPECIAL EVENT LUNCH ON THE GO

A SELECTION OF FRESHLY PREPARED SANDWICHES SERVED WITH NEW POTATO SALAD OR VEGETABLE PASTA SALADS, FRESH FRUIT MEDLEY & PRETZELS. REGULAR/DECAF COFFEE, HOMEMADE LEMONADE & ICE TEA PROVIDED, ALSO.

\$20 PP

____ SMOKED HAM & GRUYERE CHEESE WITH HONEY MUSTARD ON ITALIAN SOURDOUGH BREAD

____ SLICED TURKEY BREAST, LETTUCE, ROMA TOMATOES & CRANBERRY MAYONNAISE ON WHOLE WHEAT BREAD

____ TRADITIONAL TUNA SALAD PITA POCKETS WITH SHREDDED LETTUCE

\$2 PP

____ SELECTION OF GOURMET COOKIES